



PATERSON'S Gundagai Vineyard

www.patersonsgundagai.com.au

February 2010 Newsletter

Dear Friends of Paterson's Gundagai Vineyard

Release of the 2009 red wines

Some of you will have tasted barrel samples of the 2009 vintage red wines (Cabernet Sauvignon and Shiraz) at the wine tasting we held at the Royal Sydney Yacht Squadron in November 2009. We had very positive feedback that night on the samples.

Both these 2009 vintage red wines have now been bottled and we are releasing them now as all stocks of our earlier red wine vintages have sold out (essentially none of the popular 2008 Shiraz left and no Cabernet Sauvignon from any vintage).

The good news is that both the 2009 Shiraz and the 2009 Cabernet Sauvignon are already great drinking wines – possibly the best wines we have ever made.



As mentioned in our last newsletter, 2009 was a strange year with a good start to ripening in January (not too hot) then we had a heat wave in February and a cool March (harvest month). The result was that we harvested both varieties at full physiological ripeness but with fairly low sugar levels and this has resulted in both wines being approx only 13.5 % alcohol (the 2008 Shiraz was 15% alcohol) but still showing those fully ripened fruit characters that allow young wines to be drinkable.

The 2009 Shiraz (mainly matured in American oak) is deep purple in colour and has a very spicy (cloves, cinnamon) nose and a concentrated savoury and ripe fruit palate. It is amazingly smooth for such a young wine and will age well over the next 5 – 10 years developing complexity.

The 2009 Cabernet Sauvignon (matured in French oak) has a deep red colour (the 2009 Cabernet fruit had 1.8 mg/gram of anthocyanins or colour molecules which is extremely high for Cabernet Sauvignon and this means the wine is very concentrated). The nose is just starting to lift (cedar and blackberry) and this will continue as the wine matures. The wine is very nice to drink now (with full flavoured red meats) or it will age very well over the next 10 years due to plenty of very fine and persistent tannins (tannins and anthocyanins act as anti-oxidants in wine and allow wines to live for a long time).

Those who are members of the wine club can obtain these wines direct from us at \$13.5 per bottle (plus postage on a straight or mixed case basis) and this is great value. The wines are \$16/bottle for non wine club members (plus postage on a straight or mixed case basis). You can join the wine club at any time to enjoy the special pricing (you just need to commit to 2 cases of wine per year).

Forms for the wine club and general wine orders are one the last page of this newsletter or can be downloaded from our website:

www.patersonsgundagai.com.au

Alternatively:

-just call our Sydney Office (90A Pacific Highway, Roseville, NSW, 2069) and Michele or Stuart will assist (tel: 02-9410-2488)

Or:

-just send an email to

stuartlpaterson@ozemail.com.au

2010 Standard order form and wine club form:

STANDARD WINE ORDER FORM 2010

Case prices for reds are \$192 (\$16/btl) and whites are \$168 (\$14/btl) plus delivery. Mixed (red/white) cases are (\$15/btl).

Delivery of all wines is \$10 per case.

Name:.....

Email:.....

Wine preference (please circle):

Reds: 2009 Shiraz or 2009 Cabernet Sauvignon

Whites: 2007 or 2008 Chardonnay

Address:.....

.....

.....Post code:.....

Tel:

Credit card (Visa or MasterCard):.....

Credit card number:.....

Exp:.....

Total amount:.....

Signature.....Date:

Fax: 02-94101466

stuartLpaterson@ozemail.com.au

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WINE CLUB ORDER FORM 2010

The Paterson's Gundagai Vineyard wine club provides significant savings to members. Membership of the wine club begins with a purchase of one 12 bottle case of wine (reds or whites or a mix) and then one case of wine 6 months later and so on (1 case every 6 months). Members can resign from the club any time by giving us two weeks notice.

Member case prices for reds are \$13.5/bottle and whites are \$12/bottle plus delivery.

Delivery of all wines is \$10 per case.

Name:

Email:

Wine preference (please circle):

Reds only.....Whites only.....Mixed

Address:.....

.....Post code:.....

Tel:

Credit card (visa or MasterCard):.....

Credit card number:.....

Exp:.....

I hereby accept the terms of the wine club:

Signature:

Fax: 02-94101466

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